

MILLU
TEA
**Ceramic
Green tea mill**



Ceramic blade
without losing natural flavor

Granularity adjusting style
you can choose your own granularity

⚠ Cautions

You can grind the tea leave for about 20g.
(※ Body : Capacity of tea leave 52g / Body
Capacity of ground tea leave 20g)
It is exclusively used only for green tea.
(dried tea leave) Other tea leave are not
operative. All other food materials except
dried green tea may cause the troubles.



Used stone mortar typed ceramic blade which can keep the natural flavor of tea.

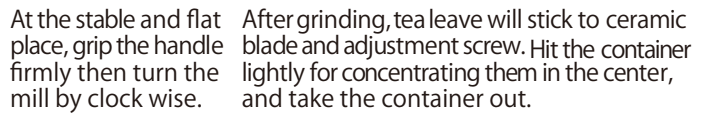
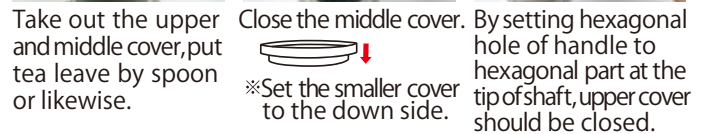


You can choose the thickness / fineness of whatever you are grinding.



It is very stable to grind due to the stopper.

How to grind green tea

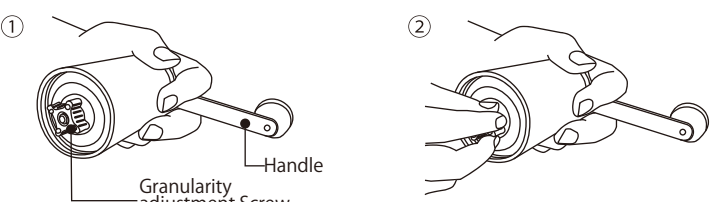


The function of granularity adjustment



If you turn the granularity adjustment screw to the end of the right side, then return one round, you can grind the middle class granularity of coffee beans.

How to use granularity adjustment screw

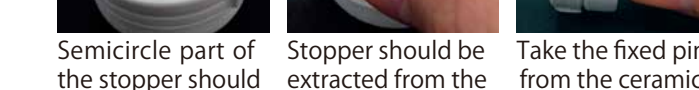
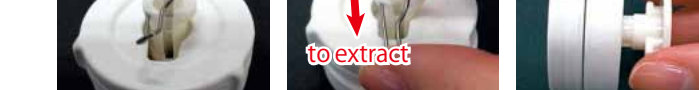
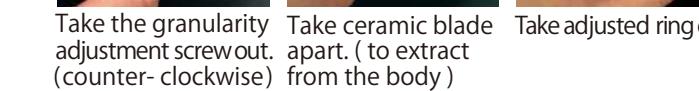


Set the upper cover with handle, then by controlling it, turn the granularity adjustment screw

※ If you turn the granularity adjustment screw too right, the turning will become heavy, because of rubbing by ceramic blades each other. This may cause the troubles. If you can hear the sound by rubbing of blades, try to loosen the granularity adjustment screw a little bit left side.

※ If you turn the screw too tight, it may cause the crack or breaking of ceramic blade.

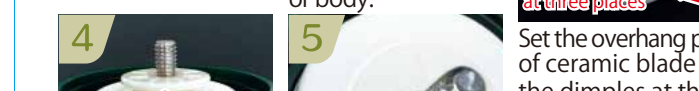
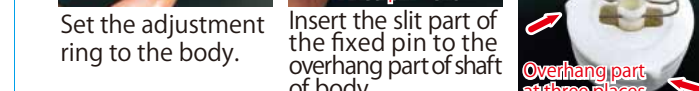
To take body and ceramic blade apart



⚠ Cautions

After grinding the green tea, take out the flour of tea by brush. (tooth brush) In case of not using for a long time, clean it essentially. The flour of the tea will stick to both upper and lower blade and may cause the blade fixed.

The way of assembling of body and ceramic blade

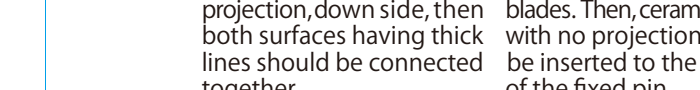


⚠ Cautions

1. Set each part firmly. Inappropriate setting may cause the inefficient operation or troubles.

2. If the setting will not be made properly, you can not grind the tea leave well or the raw tea leave may come back from the mill.

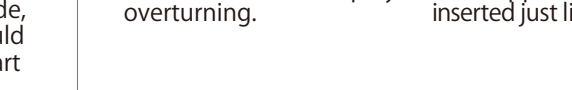
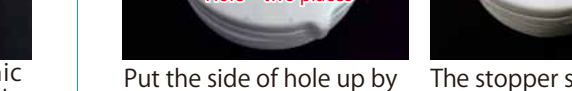
Assembling of ceramic blade



⚠ Caution after washing

※ After ceramic blade washed, use it after dried well. (Dry it in the sun.)

About care



The stopper should be inserted to the center by passing two holes. By pushing down the stopper, the semicircle part is put together to the ditch.